

(12) UK Patent Application (19) GB (11) 2 221 143 (13) A
(43) Date of A publication 31.01.1990

(21) Application No 8817832.2

(22) Date of filing 26.07.1988

(71) Applicant
Stuart Alexander Northover
1105 B London Road, Thornton Heath, Surrey,
CR2 6JJ, United Kingdom

(72) Inventor
Stuart Alexander Northover

(74) Agent and/or Address for Service
Stuart Alexander Northover
1105 B London Road, Thornton Heath, Surrey,
CR2 6JJ, United Kingdom

(51) INT CL⁴
A47J 36/16

(52) UK CL (Edition J)
A4A AQ

(56) Documents cited
GB 2143424 A GB 1041588 A US 4735135 A
US 4714012 A US 4677906 A

(58) Field of search
UK CL (Edition J) A4A AQ AR
INT CL⁴ A47J

(54) Master chef cooking system

(57) Cooking utensils, e.g. saucepans, frying pans and woks, include made to match aluminium foil inserts. The foil inserts are fitted to the pans, used for one cooking cycle only and then discarded.

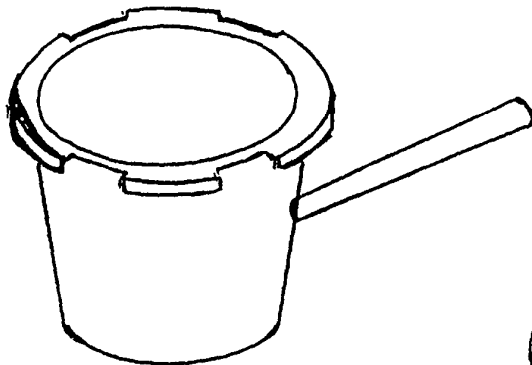


FIG. 1

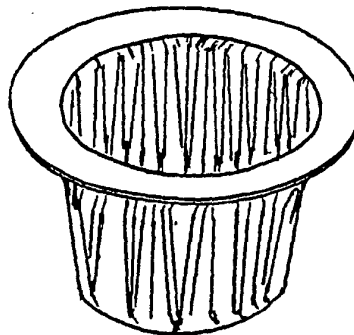


FIG. 2

GB 2 221 143 A

2221143

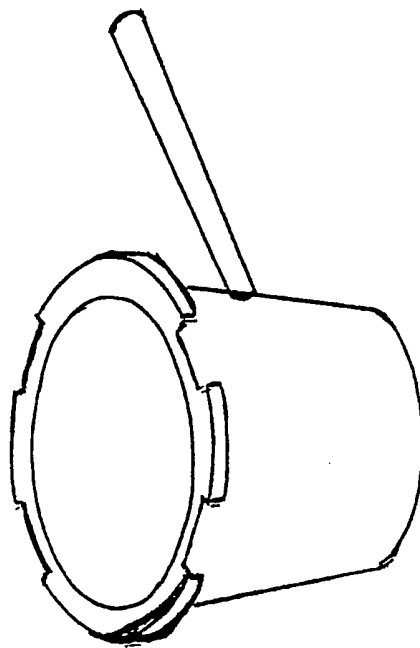
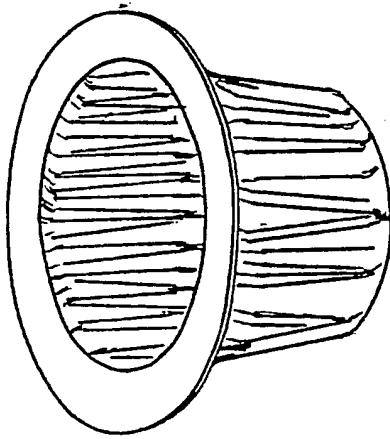


FIG. 1

2221143

FIG. 2



2221143

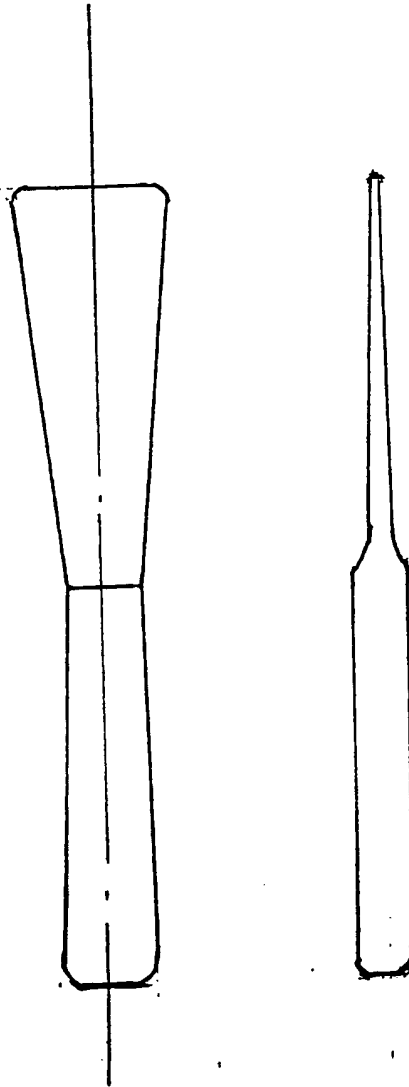


FIG. 3

BACKGROUND

The inventoin proposes that special utensials(frying pans sauspans and woks) be provided to fit preformed inserts made from aluminium foil.

The preformed inserts to be used once and discarded.

The advantages of the system are;-

- 1) hygiene, as the cooking will take place on a clean surface each time.
- 2) Burning is less likley due to the heat transfer from the bottom of the pan through the foil.
- 3) It saves scouring the pan and so obviates the risk of meatal particals scouring powder or soap mixing with the food.
- 4) Different parts of the meal can be left in the foil inserts and kept warm in an oven or on a hot plate. Leaving the sauspans ready for further use.

NOTE; A Wok is a chinese utensil of half spherical shape used for frying

DISCRIPTION.
DISPOSABLE FOIL LINERS FOR COOKING UTENSILS.

"MASTER CHEF COOKING SYSTEM"

Sauspan as shown in drawing (1)

Preformed foil insert as shown in drawing (2)

Spatular as shown in drawing (3)

NOTE: The frying pan and wok will be the same regarding the flanged top edge.

The foil insert is dropped into the sauspan and pushed down by pressure on the bottom of the insert. The top of the insert is then bent round the flange at the top edge of the sauspan

After cooking takes place the foil insert is detached allowing the sauspan and another insert to be used.

The crimpeling that occurs on the sides of the insert allows an air escape when the utensil is heated.

The spatular made from a suitable plastic is used to stir when cooking.

3

" MASTER CHEF COOKING SYSTEM"

CLAIMS

- 1) Various sizes of Sauspans, Frying pans and woks made with flange at top edge(see drg.1).
- 2) Various preformed foil inserts to fit the above Sauspans, Frying pans and woks with flanges to crimp on flanges of utensils. (See Drg. 2)
- 3) Utensils and foil inserts substantially as herewith described with reference to my accompanying drawings.